



Chocolate-Pecan Toffee

Active Time: 15 minutes | **Total Time:** 45 minutes | **Serves:** 12

Nutrition Information Per Serving

141.2 calories, 12.6 g carbohydrate, 3.07 g fiber, 1.53 g NET carbs, 1.14 g protein, 14.52 g fat

Ingredients

- 4 ounce(s) Lily's Dark Chocolate Chips
- 8 Tbsp(s) Keto Sweet
- 9 Tbsp(s) grass-fed butter
- 1/2 tsp(s) vanilla extract
- 1/2 cup(s) pecans, toasted and chopped
- 1/2 tsp(s) sea salt

Preparation

1. Line a 9"x13" baking pan with unbleached parchment paper.
2. Melt 8 tablespoons of butter in a small saucepan over medium heat. Add Keto Sweet and stir until dissolved. Bring to a boil then simmer for about 5 minutes (or until golden brown).
3. Turn off heat. Mix in vanilla and salt. If the butter begins to separate, sprinkle in additional Keto Sweet, up to two tablespoons. Pour mixture onto parchment-lined pan and place in refrigerator to cool for 10 minutes.
4. Once set, bring 1 inch of water to a boil in a small pot.
5. Place a double boiler or a stainless steel bowl over the pan and add the remaining butter and chocolate. Stir until melted, then spread evenly over the set toffee.
6. Sprinkle pecans evenly over the chocolate and return to the refrigerator to set for 20 minutes.

This free recipe cannot be redistributed without prior permission from MealGenius.com.
If you have obtained this recipe from any source other than MealGenius.com please contact us.